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Timely Topics for the Food Page Editor

April 7, 1947

BEST FRESH FOOD BUYS

Carrots, in good supply at reasonable price, lead this week's list of best fresh food buys, according to U. S. Department of Agriculture's Production and Marketing Administration. Cabbage and potatoes also are in the "best buy" class. Spinach, beets and yellow onions are fair selections.

Local greens--turnip tops, mustard, radishes, green onions, spinach and the like--are more plentiful at reduced prices. Turnips are a good choice, too. Specialty items include green California asparagus now seasonally plentiful, rhubarb, California English peas and Texas strawberries.

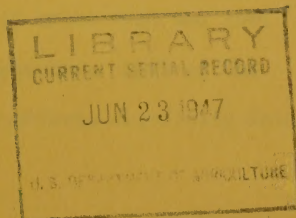
Grapefruit is the best fruit buy, small-size oranges second.

"Best buys" at key markets

COLORADO:	<u>Denver</u>apples, grapefruit, small oranges, asparagus, carrots, lettuce, onions, parsnips, Irish potatoes, spinach
MISSOURI:	<u>Kansas City</u>cabbage, cauliflower, carrots, head lettuce, collard greens, asparagus, rhubarb, grapefruit, homegrown turnips, sweetpotatoes

(more)

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LOUISIANA: Baton Rouge.....oranges, grapefruit, Irish potatoes,
cabbage, carrots, lemons, lettuce

New Orleans.....white grapefruit, onions, cauliflower,
Irish potatoes

NEW MEXICO: Alamogordo.....turnips, cabbage, onions, radishes,
carrots

Gallup.....Irish potatoes, onions, bananas

OKLAHOMA: Ada.....carrots, turnips, cabbage, green onions,
tomatoes, cauliflower, grapefruit,
radishes, sweetpotatoes

Lawton.....green onions, green peppers, cauliflower,
beets, lettuce, spinach, cabbage, turnips,
carrots, rhubarb, apples, oranges, lemons,
grapefruit, bananas, pears

Oklahoma City....apples, beets, carrots, lemons, lettuce,
onions, Irish and sweet potatoes,
rhubarb, turnips

TEXAS: Amarillo.....white grapefruit, lettuce, Irish potatoes,
onions, cabbage, cauliflower, spinach,
carrots, beets, turnips, rutabagas

Austin.....cabbage, yellow onions, Irish potatoes,
carrots, turnips, lettuce, spinach,
lemons, Texas grapefruit

Dallas.....oranges, grapefruit, Irish and sweet
potatoes, cabbage, carrots, local greens

Ft. Worth.....bunched carrots, spinach, cabbage,
grapefruit, oranges

Houston Irish potatoes, cabbage, carrots, onions,
spinach, Texas citrus, beets

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RICE NOTE

Beginning April 1 rice millers may sell their total production into consuming channels. The government has bought all it needs from the 1946 crop, taking 40 percent of the rice milled since September. Most of the purchases were for the Philippines and for UNRRA countries, especially China.

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MORE SALMON

Salmon, which during the war years was in shorter supply than almost any other widely marketed fish, will soon be available in large enough quantity to meet consumer demands for fresh and frozen products, the Fish and Wildlife Service reports.

Frozen Alaska salmon steaks may soon become one of the most common fishery products found in retail markets. The practice of preparing frozen salmon in packages of convenient size for the housewife is rapidly finding favor with the Alaska fishing industry.

First deliveries of troll-caught salmon made their appearance on the market about the middle of February and as the season progresses larger quantities of fresh salmon will become available. Heavier runs of salmon usually enter coastal rivers in May and continue through October.

In addition to fresh and frozen salmon, civilian consumers have been receiving more canned salmon lately because of diminishing government use.

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MEAT REPORT

Meat produced under Federal inspection during the week ended March 29 amounted to 291 million pounds. According to U. S. Department of Agriculture's Production and Marketing Administration, this was one percent above the preceding week and 11 percent over output in the corresponding week last year.

The week's total included 147 million pounds beef, 13.8 million pounds veal, 117 million pounds pork and 13.4 million pounds lamb and mutton.

Lard production amounted to 28.9 million pounds compared with 29.7 million in the preceding week and 25.1 million a year ago.

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SUGAR NEWS

News on sugar this week centered around the Sugar Control Extension Act of 1947, signed by the President on March 31, which continues through October 31 the authority to control the price, allocation and rationing, importation and exportation of sugar and related materials.

A Sugar Rationing Administration has been set up within the Department of Agriculture to carry out the functions assigned to the Secretary under this Act. The Secretary of Agriculture will, in effect, carry out responsibilities similar to those formerly vested in the OPA Administrator. All present regulations governing sugar rationing are to remain in effect unless and until modified or rescinded by the Secretary.

As far as the homemaker is concerned, this means no change in the way she buys her sugar. Sugar rationing books will continue in use in accordance with the provisions already announced. Homemakers should be sure to keep them.

And, as you know, Spare Stamp No. 11 in Book 4 became valid on April 1 for 10 pounds of sugar instead of five. However, this extra allotment must cover home canning needs as well as regular household needs. No special canning sugar stamp will be validated this year.

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GARDEN PLANS

Food editors interested in this year's garden plans may find helpful information in the enclosed "1947 Garden Program Fact Sheet". As you probably know, the 1947 garden program has for its goal not only better meals from home grown food but also promotion of recreational and cultural values that come from home gardening and improvement of home and community grounds.

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The "Fact Sheet" explains these goals and suggests ways to begin a garden program in the community, outlines the garden leader's job, and lists other timely garden topics.

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PAN AMERICAN MENUS

Homemakers in this part of the country may want to celebrate Pan American Day (April 14) by serving some of the fruits and vegetables we are now receiving from Mexico, Central and South America and Cuba.

Prominent among these are increased supplies of bananas, which are plentiful enough to be among the best fruit buys at several key southwest markets this week. White onions from Mexico are a good buy right now, too. They're on the market a little ahead of heavy shipments from our own new crop.

Another Mexican item many southwest homemakers are finding in fairly good supply is green peppers. Mexico is also sending us garlic and tomatoes. In fact, most of the fresh tomatoes seen in the stores right now are from Mexico. Some Mexican limes also are available.

From Cuba we're getting okra and pineapples. Argentina is sending us grapes and pears. Coconuts continue to arrive from Honduras.

Of course, all these imported foods are not available at all markets, and some are in the luxury class. But altogether the variety is sufficient to provide some interesting Pan American menus for Pan American Day.

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FOOD CONTROLS REDUCED

Only eight war food orders remain in effect out of the 178 issued during the wartime emergency.

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And some of the orders that are still active do not carry all their original restrictions, especially in regard to set-aside of food for government purchase, but are retained to simplify liquidation of obligations under the order. In this class are WFO 2, which formerly required set-aside of butter, and WFO 10, which until April 1 required millers to reserve a certain percentage of their rice output.

The other orders still in effect are WFO 63 providing for import controls, WFO 141 which limits the use of grains by brewers and distillers, WFO 7 which regulates the purchase and importation of raw sugar by refiners, WFO 51 which restricts use and distribution of edible molasses, WFO 71 covering priorities assistance, and WFO 78 a procedural order.

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CHECK THE PRICE!

U. S. Department of Agriculture opens two seasonal market news offices in the southwest this week to guide farmers in selling their products. One covers strawberries and is located at Hammond, Louisiana. The other-- at Laredo, Texas--will report price trends, movement, demand and other market information on the Winter-Garden onion crop.

Food editors may find the daily market news reports put out by these offices of considerable value in following wholesale price trends. These reports are available free on request to any person interested in them.

Just address a card to the Market News Service, U. S. Department of Agriculture, Hammond, Louisiana, for the report on strawberries--Laredo, Texas, for the one on onions.

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Timely Topics for the Food Page Editor

April 14, 1947

BEST FRESH FOOD BUYS

This week brought the turning point in meal planning in the Southwest from winter fare to spring specialities.

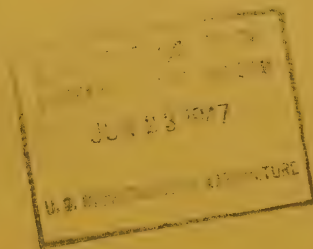
Early supplies of white and yellow squash and green beans are moving from the Rio Grande Valley. New potatoes from Texas are more plentiful at lower prices; new onions are available; English peas from California sold lower, asparagus is still moderately priced and local greens are rapidly going into the "best buy" bracket.

Strawberries, rhubarb, avocados and bananas provide spring variety on the fruit list.

Homemakers looking for bargains, however, will select grapefruit above all other fruits and cabbage or carrots in preference to other vegetables, say marketing specialists of U. S. Department of Agriculture's Production and Marketing Administration,

(more)

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"Best buys" at key markets

COLORADO: Denver.....apples, white grapefruit, small oranges,
asparagus, cabbage, carrots, onions,
parsnips, Irish and sweet potatoes

MISSOURI: Kansas City.....cabbage, carrots, cauliflower, lettuce,
asparagus, grapefruit, homegrown ~~parsnips~~,
sweetpotatoes, turnips

KANSAS: Manhattan.....Irish potatoes, cabbage, grapefruit,
apples, oranges

LOUISIANA: Baton Rouge.....cabbage, Irish potatoes, cauliflower,
lettuce, carrots, celery, bananas

New Orleans.....cabbage, onions, Irish potatoes, white
grapefruit

NEW MEXICO: Alamogordo.....turnips, cabbage, onions, radishes, Irish
and sweet potatoes

Gallup.....Irish potatoes, bananas, onions

OKLAHOMA: Ada.....carrots, lettuce, Irish and sweet potatoes,
grapefruit, apples, celery, tomatoes

Enid.....oranges, grapefruit, Irish potatoes,
celery, green onions, carrots, cauliflower,
broccoli, cabbage, lettuce, turnips

Oklahoma City.....apples, beans, cabbage, carrots, lettuce,
onions, Irish and sweet potatoes, turnips

TEXAS: Austin.....carrots, yellow and green onions, cabbage,
Irish potatoes, spinach, green beans,
apples, Texas grapefruit, lettuce, parsley,
radishes

Dallas.....Texas oranges and grapefruit, Irish
potatoes, cabbage, carrots, lettuce, home
grown greens

Fort Worth.....cabbage, carrots, rutabagas, spinach,
oranges, grapefruit

Houston.....Irish potatoes, cabbage, carrots, onions,
spinach, citrus fruits, beets

MAY PLENTIFULS

U. S. Department of Agriculture's list of foods expected to be plentiful during May includes potatoes, fresh oranges and grapefruit, canned grapefruit segments and canned citrus juices, dried peaches, and dried small-size prunes, eggs and peanut butter.

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PLENTIFUL PEANUT BUTTER

Homemakers can -- and sometimes do -- make their own peanut butter, but it isn't necessary these days when supplies on grocer's shelves are plentiful.

Marketing specialists of U. S. Department of Agriculture's Production and Marketing Administration tell us there are still enough peanuts from the 1946 crop to provide ample stocks of peanut butter for the country until this year's harvest. And acreage and production indications point to another good crop in 1947.

Peanut butter has so many uses it has become a stand-by on the pantry shelf. In most homes it disappears pretty fast, especially if there are children. In that case there's no problem about the peanut butter drying out.

Where the jar is emptied slower, USDA's home economists say it's a good idea to turn it upside down occasionally to allow the oil to mix throughout the peanut butter and keep it uniform.

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ENCLOSURE MEMO

Food editors may find the information in the attached Fact Sheet of interest. You'll note it explains the background and scope of home demonstration work and tells some of the things it has accomplished. The second annual National Home Demonstration Week is scheduled for May 4 to 11.

FUTURE OF THE APPLE PIE

Homemakers soon may find commercially baked pies competing with their own for flavor and all-round goodness.

U. S. Department of Agriculture's research scientists have found a way to keep the tender varieties of apples firm when they're sliced and prepared for freezing, canning or cooking. These soft apples have the best flavor, but up to this time were not used to any great extent by commercial pie makers because the slices broke down into sauce or mush.

It was a choice between flavorful pies that did not hold their shape during baking and the less tasty kind made out of firmer varieties of apples.

Now these tender apple slices can be dipped, impregnated or cooked in a very weak solution of calcium chloride to give them firmness. After the treatment they can go directly into pies or they may be canned or frozen for later use.

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PRUNE RECIPE

Prunes on the plentiful list suggest spiced prunes, served hot or cold, as a relish with the first course or as a lively fruit dessert.

Here's the recipe, according to U. S. Department of Agriculture's Bureau of Human Nutrition and Home Economics: Wash the prunes, then put them in a saucepan and cover with boiling water. Let them soak about an hour -- or until plump. Then cook them in the same water in which they have soaked. Simmer for 15 or 20 minutes until tender, adding more water if necessary during cooking. Toward the end of the cooking add sugar to taste, a few grains of salt, spice and a little vinegar.

The spice may be stick cinnamon, whole cloves and whole allspice.

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SAUERKRAUT SPECIAL

Homemakers should find sauerkraut on the reasonably-priced list during the next few weeks.

Supply is plentiful, according to marketing specialists of U. S. Department of Agriculture's Production and Marketing Administration. In fact, reports from kraut packers indicate about 70 percent of the large 1946 pack is still available. Usually by this time of the year packers have only 20 to 30 percent of the previous season's production.

The kraut is in bulk and in cans, with the No. 2-1/2 can in particularly good supply. This size contains six generous servings, so if only part of the contents are to be used at one time the unused portion should be kept tightly covered in the refrigerator for another meal.

Food specialists of USDA's Bureau of Human Nutrition and Home Economics recommend sauerkraut very highly as a flavor treat. It also contains some vitamins and minerals, especially vitamin C, for the nutrition score.

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STRAWBERRIES FOR VITAMIN C

Strawberries are an excellent source of vitamin C, according to a report made recently by plant scientists of the U. S. Department of Agriculture.

Vitamin content varies, though, according to the variety of the berry and the weather conditions under which it's grown. Some strawberries have twice as much vitamin C as others.

Also, the amount of vitamin C can be increased by letting half-red berries ripen for a day or two before serving, even after they've been picked. If they're allowed to ripen on the plant, that's even better.

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SWEET NOTE

Honey supplies are still light, but the market trend has been downward for several weeks, according to U. S. Department of Agriculture's Production and Marketing Administration.

Soon we can expect new crop honey, first the citrus honey from Texas and Florida, then orange and sage honey from southern California. By early summer there should be alfalfa and desert honey from Arizona and tulip poplar honey from the Southern States.

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SALMON COLOR

Salmon from the Pacific Coast falls into five classes, according to the U. S. Department of the Interior's Fish and Wildlife Service.

These different kinds differ greatly in color. King salmon varies from deep red to white, sockeye or red salmon is usually a deep red, pink salmon varies between dark and light pink, silver salmon is distinctly red, but of a different shade than sockeye, and chum salmon is a very light pink color.

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MEAT REPORT

Meat produced under federal inspection for the week ended April 5 totaled 272 million pounds. According to U. S. Department of Agriculture's Production and Marketing Administration, this was seven percent below output in the preceding week but four percent above the corresponding period last year.

The total included 141 million pounds beef, 13.4 million pounds veal, 103 million pounds pork and 14.2 million pounds lamb and mutton.

Lard output amounted to 26.5 million pounds compared with 28.9 million in the preceding week and 23.9 million a year ago.

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Timely Topics for the Food Page Editor

April 21, 1947

BEST FRESH FOOD BUYS

Movement of fresh fruits and vegetables from commercial producing areas holds the key, at least in part, to how much of these foods homemakers in large consuming centers will find at their local grocer's.

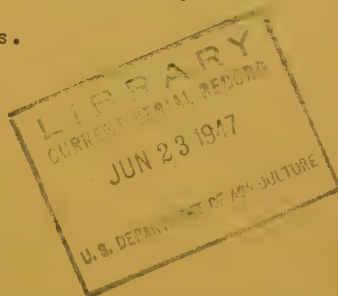
Of course, there will be other supplies too, especially vegetables from nearby gardeners and farmers during the season for homegrown produce. But, by and large, the biggest part of the overall fresh food supply for metropolitan areas is shipped in.

Some of the more perishable foods arrive by express--sometimes also by air. Other supplies come by truck and rail.

Market news reporters of U. S. Department of Agriculture's Production and Marketing Administration keep a daily count of the rail shipments from all the country's large fruit and vegetable areas. Occasionally these reporters also check on movement by other methods.

(more)

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From these records, we learn that cabbage has been rolling out of southwest producing areas is very good volume recently. During the past week, daily rail shipments ran as high as 39 carloads from Louisiana and 34 cars from Texas. Some also moved by truck.

All this cabbage does not stop at consuming centers in the Southwest. Some goes on to the North, the East and the West. But much Texas and Louisiana cabbage is eaten in this part of the country and the volume of shipments is an excellent indication that supplies at the present time are good.

This is borne out by reports from 12 key southwest consuming centers which consistently put cabbage at the top of the "best buy" list this week.

A run-down on other southwest fruit and vegetable shipments will help to round out the fresh food supply picture.

On the heaviest days last week, Texas started about 150 cars of onions, 55 to 60 carloads of potatoes and 40 cars of bunched carrots on the way to consuming centers. A few cars of topped carrots also moved each day.

As might be surmised from the amount shipped, "best buy" reports put these three vegetables high on the list of items which are at present in plentiful supply at reasonable cost to homemakers.

New crop beans, absent from most markets since freezing weather early in the season abruptly cut off receipts from Florida, are now rolling out of the Lower Rio Grande Valley at the rate of two to six cars a day.

Spinach is moving in carload lots from three **southwest** states-- Arkansas, Oklahoma and Texas.

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Occasional cars of Texas sweet potatoes still move by rail, and Louisiana shipped 35 to 40 cars on the heaviest days last week. These sweet-potatoes are storage supplies still available from the 1946 crop and they're very good buys in many stores.

Strawberries are still in light supply, with only five or six cars a day coming out of the large Louisiana producing area around Hammond. Rains the past week may hold up heavy shipments again, just when movement was getting off to a fair start after about a month's delay caused by cold weather early in the growing season.

Biggest fruit movement in the southwest right now is grapefruit from Texas, which totals 85 to 100 cars a day. "Best buy" reports also indicate grapefruit is the week's most plentiful and lowest-priced fruit. Texas orange shipments are down to five or six cars a day, but small juice-type fruit remains the second best fruit buy at nearly all key markets.

Some fresh foods shipped into the southwest from producing areas in other parts of the country also are good buys this week. These include asparagus from California and lettuce from both Arizona and California.

Local vegetables in fair to good supply at the present time include turnips, mustard and turnip greens, radishes and squash.

"Best buys" at key markets

COLORADO:	<u>Denver</u>C-grade Delicious Winesap apples, Marsh seedless grapefruit, small oranges, asparagus, cabbage, carrots, old Irish potatoes, rhubarb, spinach
MISSOURI:	<u>Kansas City</u>Texas and Louisiana cabbage, carrots, sweetpotatoes, homegrown onions, Texas grapefruit

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KANSAS: Mannhattan.....Irish potatoes, cabbage, carrots, citrus fruits, apples

LOUISIANA: Baton Rouge.....cabbage, Irish potatoes, carrots, bananas, lettuce, grapefruit, oranges, turnips

New Orleans.....cabbage, onions, Irish potatoes

NEW MEXICO: Alamogordo.....spinach, onions, carrots, cabbage, Irish potatoes

Gallup.....Irish potatoes, onions, cabbage, grapefruit

OKLAHOMA: Ada.....radishes, bananas, cabbage, green onions, carrots, turnips, grapefruit

Oklahoma City....apples, bananas, cabbage, carrots, cauliflower, green onions, mustard, oranges, Irish potatoes, squash

TEXAS: Austin.....cabbage, Irish potatoes, yellow onions, carrots, lettuce, rutabagas, spinach, Texas grapefruit, radishes

Dallas.....Texas citrus fruits, cabbage, carrots, Irish and sweet potatoes, local greens, spinach

Fort Worth.....grapefruit, oranges, cabbage, carrots, radishes, bunched greens

Houston.....Irish potatoes, cabbage, carrots, onions, spinach, Texas citrus fruits, beets

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FREEZER ITEMS

Good news about frozen foods comes from marketing specialists of U. S. Department of Agriculture's Production and Marketing Administration and from trade sources.

The supply is way above average for this time of year, and prices are coming down. On April 1 there were 366 million pounds of frozen fruits in storage and 276 million pounds of frozen vegetables.

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Frozen fruit bargains available in consumer-size packages are reported in apricots, peaches, cherries, pineapple, raspberries and strawberries. In the vegetable line, there are generous offerings of peas, snapbeans, corn and spinach.

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PREPARATION FOR CANNING

Homemakers who plan to can foods at home this summer should begin now to get their equipment in order and buy the new supplies they need. It's especially important to check over the pressure canner and test the gage for accuracy.

Household equipment specialists of U. S. Department of Agriculture's Bureau of Human Nutrition and Home Economics say one of two things may happen if the gage does not register accurately: (1)--food being processed may get too little heat for safe keeping, or (2)--it may be needlessly overcooked, thereby causing loss of vitamins and flavor.

The gage can be checked with the dealer, the manufacturer of the canner or with the county home demonstration agent.

Canning specialists also point out that the steam pressure canner is the only safe way to process meat and low-acid foods like snap beans, corn and the other commonly home-canned garden vegetables except tomatoes. Ten pounds pressure--the equivalent of 240 degrees F. in temperature--should be used in sea level areas. One additional pound must be added for each 2,000 feet above sea level, the specialists say.

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RHUBARB BETTY

With rhubarb in fair supply and apples fading out of the "best buy" picture, homemakers may want to vary the theme of "apple betty" and make it "rhubarb betty".

Here's the recipe from home economists of USDA's Bureau of Human Nutrition and Home Economics:

4 tablespoons melted butter	Cinnamon or nutmeg
1/4 teaspoon salt	1 quart sweetened rhubarb sauce
1 quart fine, dry bread crumbs	or 2 quarts raw sliced rhubarb
	Sugar to sweeten

Mix in the fat and salt with the crumbs. Place the rhubarb and the crumbs in alternate layers in a greased baking dish, and sift the cinnamon or nutmeg over the top. Bake the pudding in a moderate oven. If rhubarb sauce is used, this will require about 20 minutes. If raw rhubarb is used, cover the baking dish at first and bake for 25 minutes or until the rhubarb is tender. Serve the pudding hot with or without hard sauce.

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MORE OF THESE

Many cities report ample supplies of jellies and preserves on hand at lower prices than those of last winter. The increase in supplies is a result of the receipt of the April sugar allotment by preservers and jelly manufacturers.

Another item in improved supply is black pepper, although we still won't have as much as before the war. The Indian government announced recently it will allocate an additional 4,400,000 pounds to the United States by September. Previous allocations from India this year total 5,500,000 pounds, part of which has already arrived.

The average person in this country used two ounces of black pepper a year, not including, of course, the amount used by food processors.

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Timely Topics for the Food Page Editor

April 28, 1947

BEST FRESH FOOD BUYS

First place on this week's list of best fresh food buys at key southwest markets is a toss-up between Irish potatoes and grapefruit, according to U. S. Department of Agriculture's Production and Marketing Administration.

Other vegetables in the good buy class include carrots, onions, cabbage, spinach and lettuce.

Oranges are in second place for fruits, with apples, bananas and lemons listed as good buys occasionally. Strawberries are still scarce and relatively high-priced.

"Best buys" at key markets

ARKANSAS:	<u>Little Rock</u>carrots, spinach, Irish potatoes, grapefruit, oranges
COLORADO:	<u>Denver</u>C-grade apples, white grapefruit, California oranges, cabbage, carrots, onions, parsnips, Irish potatoes, rhubarb, spinach

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MISSOURI: Kansas City.....homegrown green onions, kale, sweet-
potatoes, cabbage, California asparagus,
Washington and homegrown rhubarb,
grapefruit, lemons

KANSAS: Manhattan.....oranges, Irish potatoes, grapefruit,
bananas, lettuce, cabbage

LOUISIANA: Baton Rouge.....cabbage, carrots, grapefruit, lettuce,
artichokes, oranges, Irish potatoes,
turnips

New Orleans.....Irish potatoes

NEW MEXICO: Gallup.....Irish potatoes, onions, grapefruit

Las Cruces.....Irish potatoes, onions, grapefruit,
carrots, cabbage, radishes, lettuce,
oranges

OKLAHOMA: Oklahoma City.....apples, asparagus, beans, carrots,
celery, lemons, lettuce, onions, peas,
Irish potatoes, spinach

TEXAS: Austin.....yellow onions, Irish potatoes, cabbage,
carrots, parsley, lettuce, radishes,
spinach, rutabagas, fresh green onions,
Texas grapefruit

Dallas.....Texas citrus fruits, Irish and sweet
potatoes, white and yellow onions,
celery, carrots, local greens

Fort Worth.....bunched mustard and turnip greens,
spinach, radishes, English peas, carrots,
grapefruit, oranges

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SHOPPING LIST

U. S. Department of Agriculture's marketing specialists have added four foods to the list of items expected to be in plentiful supply during May. These additions are canned peas and tomato juice, sauerkraut and cottage cheese.

Other foods on the list include potatoes, fresh oranges and grapefruit, canned grapefruit segments and canned citrus juices, dried peaches, dried small-size prunes, eggs and peanut butter.

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POTATOES--OLD AND NEW

New potatoes moved into the "best buy" bracket this week right alongside good supplies still left from the old crop.

U. S. Department of Agriculture's market news reporter in the Lower Rio Grande Valley estimates about 75 percent of the early spring crop from that area has already started on its way to consuming markets. Two more weeks should just about wind up shipments. The late spring crop in south Texas is fairly well advanced, but probably won't start rolling before the middle of May.

Besides the Texas red potatoes, some southwest markets are also receiving new crop white potatoes from California. First receipts of these were reported in Denver during the past week.

Old potatoes continue in ample supply from Colorado, Idaho, Nebraska and the Red River Valley of Minnesota and North Dakota.

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FLAVOR SPECIAL

New crop onions have all but crowded the old onions off the market in the past week or ten days, say marketing specialists of U. S. Department of Agriculture's Production and Marketing Administration.

Both yellow and white onions from Texas producing areas are in good supply, and many markets also have fair quantities of locally produced green onions.

Prices are reasonable. In fact, onions are one of the best vegetable buys on the market to pep up spring meals with flavor and appetite appeal.

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HARBINGERS OF GOOD EATING

Fresh food news this week centers around increased offerings of homegrown vegetables throughout the southwest.

U. S. Department of Agriculture's market news service reports the first homegrown asparagus and rhubarb at Denver, where supplies have been coming from the west. Some locally grown hothouse tomatoes and cucumbers also were available in Denver for the first time this season for homemakers interested in luxury items. Homegrown kale rounded out Denver's supply of greens.

Tomatoes started rolling from the Lower Rio Grande Valley. Green corn from this section is expected soon. A light harvest of snap beans already is under way and supplies are increasing.

Several key southwest consuming centers report good supplies of squash, radishes, local mustard, turnip greens and spinach.

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SAVORY SAUERKRAUT

With sauerkraut on the plentiful food list for May, homemakers may be interested in the following recipe from U. S. Department of Agriculture's Bureau of Human Nutrition and Home Economics:

1/4 cup butter or other fat
1 quart sauerkraut
1/4 teaspoon celery or caraway seed

Heat the fat in a skillet until golden brown, and add the sauerkraut and the seasoning. Mix well using a fork to separate the kraut. Cover and cook for five minutes. Serve hot.

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RICE NEWS

Homemakers may find a little more rice on grocer's shelves in the next few weeks. The Weekly Rice Market Review of U. S. Department of Agriculture's Production and Marketing Administration says increased quantities, especially of the packaged and processed rice, were available during the seven-day period ended April 21.

At the same time there was a noticeable decrease in consumer demand for rice as fresh spring vegetables become available in larger supply.

Marketing specialists say the total supply of milled rice for domestic use the remainder of the season appears to be about the same or a little larger than a year ago.

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"SWEETS" CARRY OVER

Food handlers continue to report plenty of sweetpotatoes from the old crop supply. These are a good buy at several key southwest markets. Homemakers who like the tasty "sweets" or "yams" will want to use them liberally while they're still available.

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MEAT REPORT

Meat produced under Federal inspection during the week ended April 19 totaled 277 million pounds. According to U. S. Department of Agriculture's Production and Marketing Administration, this was six percent above the amount produced in the preceding week and 20 percent above a year ago.

The total included 133 million pounds beef, 13.7 million pounds veal, 118 million pounds pork and 12.8 million pounds lamb and mutton.

Lard output amounted to 30.8 million pounds compared with 28.5 million in the preceding week and 23.3 million a year ago.

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